



Festive Menu

Eight Bells, Chipping Campden



Starters

- Cream of Jerusalem artichoke soup, truffle oil, bread & butter £7.5
- Pear, roquefort, chicory & candied walnut salad, roquefort dressing £9
- Gin-cured salmon gravadlax, beetroot, cress, caviar £9.5
- Chicken liver parfait, figs, balsamic & honey reduction, homemade brioche,
crispy chicken skin butter £9.5
- Potato gnocchi, wild mushrooms, Madeira cream sauce, parsley, parmesan £9
... add pancetta @ £2

Mains

- Roast turkey breast, stuffed turkey leg, roast & mashed potatoes, carrot, parsnip,
braised red cabbage, Brussels sprouts, pig-in-blanket, gravy £19.5
- Homemade nut roast, roasted & mashed potatoes, carrot, parsnip,
braised red cabbage, gravy £18
- An individual game pie (*pheasant & partridge*), creamy mashed potato,
carrot, parsnip, braised red cabbage, gravy £20
- Slow-cooked blade of beef, horseradish mash, roasted carrot, baby onions,
tender-stem broccoli, red wine jus £26
- Pan-fried fillet of red snapper, crayfish & crab arancini, lobster sauce, courgette £28
- Traditional cod fillet deep-fried in beer batter, hand-cut chips, tartare, garden peas £18.5
- Potato gnocchi, wild mushrooms, Madeira cream sauce, parsley, parmesan £17.5
... add pancetta @ £4
- Pear, roquefort, chicory & candied walnut salad, roquefort dressing £17
- Moroccan-spiced tomato casserole, fragrant cous cous, chickpeas, feta cheese :
- with crispy calamari £20 - with chicken £19 - with mixed vegetables £18

Sides

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| Hand - cut chips £5 | Hand-cut chips, truffle, parmesan £6.5 |
| French fries £4.5 | House salad £5 |
| Caesar salad side £5 | Seasonal vegetables £4.5 |
| Bread, butter, balsamic, oil £4.5 | Panko-coated crispy calamari & aioli £8 |

Lunchtime Sourdough Ciabattas

served with mixed leaves and coleslaw:

Warm turkey breast, brie, cranberry £9.5

Smoked salmon, cream cheese, cucumber £9.5

Cheddar cheese, Eight Bells chutney £9

Roasted vegetable caponata, mozzarella, watercress £9

... add French fries £3.5

Desserts & Cheese

Christmas pudding, brandy sauce, candied peel, redcurrants £8.5

Sticky toffee pudding, ginger & lime toffee sauce, vanilla ice cream, pecan nuts £9

Warm apple frangipane tartlet, cinnamon mascarpone £9.5

Espresso crème brulee, pistachio & orange biscotti £9

A trio of ice creams, homemade shortbread – vanilla /strawberry /chocolate £7.5

Cheeses with celery, grapes, chutney, cheese biscuits £12

Cornish Yarg Cheddar, Kidderton Ash Goat's Cheese, Black Sticks Blue Cheese

Gluten-free and dairy-free shortbread and crackers are available – please ask

MENU FOR UNDER 10'S AVAILABLE

100% of gratuities go to our staff and are totally at your discretion.

Table reservations are highly recommended – book on-line via our website.

For table bookings of 7+ please drop us an email via the website.

Well-behaved dogs are allowed in the bar area - on a lead and at your table though please.

Eight Bells gift vouchers available at the bar or email us for information and payment.

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